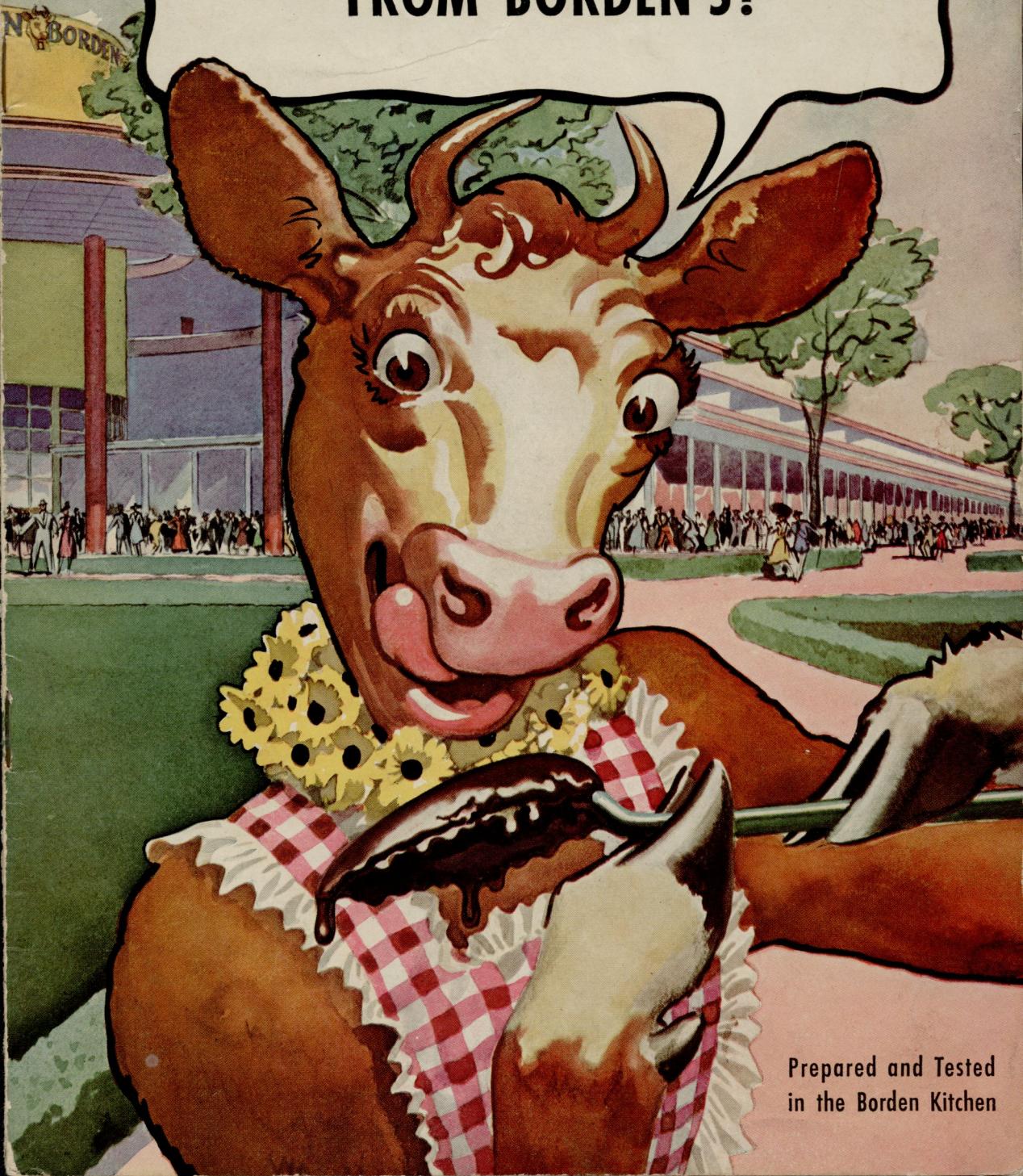


# 108 WORLD'S FAIR RECIPES FROM BORDEN'S!



Prepared and Tested  
in the Borden Kitchen



Those words aren't a boast! They're a simple statement of fact.

If you ever saw the rules and requirements laid down for all Borden products, you'd know how true that slogan is.

To begin with, the farmers say, "You've got to be good to supply milk to Borden's." Their farm hands, their herds, their barns and equipment must all meet rigid inspection, under Borden's famous System of Quality Control.

And in the spick-and-span Borden plants, the same care is taken to assure freshness and fine flavor in all the things *made from* Borden's milk.

In this book, we show you new ways to use these delicious Borden products in your every-day meals. Every recipe has been tested and retested in our kitchen. If you use the products called for, and follow the directions, we know you'll have happy results.

## These Are Healthful for Children

**Borden's Ice Cream.** A velvety ice cream, made from Borden's own thick cream and milk. Tastes like fine home-made ice cream.

**Borden's Malted Milk.** Offers quickly available food energy, provides wholesome, easily digestible nourishment with a generous content of vitamins A, B, and G. Available at leading soda fountains everywhere or in home-size package at your druggist's or grocer's.

**Borden's Chocolate Flavored Sweetened Malted Milk.** Rich in energy-yielding nourishment and vitamins A, B, and G. Selected for use of the Dionne Quintuplets. Mothers who know its value in the development of sturdy bodies give it to their children every day. Helps the youngsters drink more milk. Mixed in a minute at home.

**Thompson's "Double-Malted" Chocolate Flavored Sweetened Malted Milk.** The malted milk used in Thompson's actually contains double the amount of malt ordinarily used in Malted Milk. This is important because the extra malt means extra minerals, extra vitamins and extra goodness in both nutrition and flavor. Enjoy Thompson's "Double Malted" in your home. It's easy to mix and children love it.

**Borden's Tip-Top Caramels.** Fresh, chewy candies made of Borden's wholesome country milk, cane sugar, corn syrup. Assorted flavors: chocolate, butterscotch, pure fruit. Individually wrapped.

**Borden's Prescription Products.** Borden's special Prescription Department makes a long line of products well known to doctors. Of these, mothers are most familiar with *Biolac*, a milk modified to meet a baby's nutritional requirements, and *Beta Lactose*, an improved type of milk sugar for use in infant feeding.

## Keep These on Hand for Better Cooking

**Borden's Evaporated Milk.** Borden's full-cream milk with 60% of the water removed. Irradiated with "sunshine" vitamin D. *For new uses of evaporated milk in cooking, see pages 17 to 23.*

**Borden's Eagle Brand Sweetened Condensed Milk.** Pure Borden's Milk and cane sugar, condensed to double-richness. *For "Magic" Eagle Brand recipes, pages 3 to 17.*

**Borden's None Such Mince Meat.** Full of plump raisins, tart fruit peels, and old-fashioned spices. The famous None Such recipe is over 50 years old, contains 21 different ingredients. *For cookies, tarts, pies, see pages 29 and 30.*

## Borden's Fine Cheeses

*Borden's offer one of the largest and finest assortments of cheeses and cheese foods in America. (For new cheese recipes, see pages 23 to 29.)*

**Borden's Chateau** (Plain or Pimiento). A mellow mild, golden cheese food. It spreads, slices or melts. Digestible as the milk from which it is made.

**Borden's Liederkranz.** Borden's own famous dessert cheese, ripe and robust. The only cheese native to America that has earned an international reputation.

**Borden's Military Brand Camembert.** No Camembert holds such perfect flavor as Borden's Military Brand. Cured to just the right delicacy, it is creamy-soft, velvety-smooth—rich and ripe in taste.

**Borden's Eagle Brand Cream Cheese.** Creamy and rich enough to whip.

**Borden's Cocktail Spreads.** Pimiento, Vera-Sharp, Relish, Roquefort and Pineapple Spreads in smart re-useable glasses. Perfect for parties or as a spread for crackers or bread.

**Borden's Half-Pound Cheeses.** American (White or Yellow), Swiss, Pimiento, Buffet and Limburger (modified). No rind—no waste. Foil wrapped in cartons for safe keeping.

# Magic Recipes with Eagle Brand

BORDEN'S EAGLE BRAND SWEETENED  
CONDENSED MILK PUTS SPEED IN COOKING



## MAGIC MAYONNAISE (Makes 1 1/4 cups)

2/3 cup Eagle Brand Sweetened Condensed Milk  
1/4 cup vinegar or lemon juice  
1/4 cup salad oil or melted butter  
1 egg yolk  
1/2 teaspoon salt  
Few grains cayenne  
1 teaspoon dry mustard

1. Place ingredients in mixing bowl.\*
2. Beat with rotary egg beater until mixture thickens.
3. If thicker consistency is desired, chill before serving.

\*Or place in jar, cover tightly, and shake vigorously 2 minutes.

The mayonnaise recipe given above will carry an additional cup of oil if this flavor is particularly liked. The vinegar may also be increased up to 1/2 cup.

To double recipe: Use one whole egg instead of the egg yolk and double all other ingredients. This makes 2 1/2 cups.

## COTTAGE CHEESE SALAD DRESSING (Makes 1 2/3 cups)

2/3 cup Eagle Brand Sweetened Condensed Milk  
1/2 cup vinegar  
1/2 teaspoon salt  
3/4 teaspoon dry mustard  
1/2 teaspoon paprika  
1/2 cup cottage cheese

1. Mix Eagle Brand Sweetened Condensed Milk, vinegar, salt, mustard and paprika thoroughly.
2. Force cottage cheese through sieve. Add to mixture, beating until smooth. (1 package, 3 oz., Borden's Cream Cheese may be used instead of cottage cheese.)
3. If thicker consistency is desired, chill before serving.
4. Serve on fruit salad or salad greens.

## CREAM DRESSING

Prepare one recipe *Magic Mayonnaise*. Just before serving, whip 1/2 cup cream and fold into mayonnaise. Makes 1 3/4 cups.



"Magic" Mayonnaise—made in a few stirs. See recipe on opposite page.

A few years ago, the Borden Kitchen began experimenting with new Eagle Brand recipes—"cookless" fillings and dressings, five-minute fudge frostings, fast-mix cookies, "one-stir" ice creams. Food experts were astonished and called them "magic recipes." And so they are! Try them and see.

NOTE: Be sure you use *Borden's Eagle Brand Sweetened Condensed Milk* in these Magic recipes. Ordinary milk won't work. Neither will evaporated milk.

## Magic Ice Creams for Automatic Refrigerator



### Chocolate Ice Cream

#### VANILLA ICE CREAM

(Serves 6)

$\frac{2}{3}$  cup Eagle Brand Sweetened Condensed Milk  
 $\frac{1}{2}$  cup water  
 $1\frac{1}{2}$  teaspoons vanilla  
1 cup whipping cream

1. Mix Eagle Brand Sweetened Condensed Milk, water, and vanilla. Chill.
2. Whip cream to custard-like consistency.\* Fold into chilled mixture.
3. Freeze in freezing unit of refrigerator until half frozen.
4. Scrape from freezing tray. Beat until smooth, but not melted.
5. Replace in freezing unit until frozen.

\*Note—Do not whip cream stiff—just to a foamy, fluffy thickness.

#### TUTTI-FRUTTI ICE CREAM

(Serves 6)

Proceed as for Vanilla Ice Cream. After Step 4, fold in  $\frac{1}{4}$  cup finely chopped maraschino cherries and  $\frac{1}{4}$  cup seeded raisins, finely chopped, and finish freezing.

#### MAPLE NUT ICE CREAM

(Serves 6)

Proceed as for Vanilla Ice Cream, using 2 teaspoons maple flavoring instead of vanilla. After Step 4, fold in  $\frac{1}{4}$  cup chopped walnut meats and finish freezing.

#### COFFEE ICE CREAM

(Serves 6)

Proceed as for Vanilla Ice Cream, using strong black coffee instead of water. Decrease vanilla to  $\frac{1}{2}$  teaspoon.

#### CHOCOLATE ICE CREAM

(Serves 6)

1 square unsweetened chocolate  
 $\frac{2}{3}$  cup Eagle Brand Sweetened Condensed Milk  
 $\frac{2}{3}$  cup water  
 $\frac{1}{2}$  teaspoon vanilla  
 $\frac{1}{2}$  cup whipping cream

1. Melt chocolate in top of double boiler.
2. Add Eagle Brand Sweetened Condensed Milk and stir over rapidly boiling water 5 minutes until thick. Add water and mix well.
3. Chill. Add vanilla.
4. Whip cream to custard-like consistency. Fold into chilled mixture.
5. Freeze in freezing unit of refrigerator until half frozen.
6. Scrape from freezing tray. Beat until smooth, but not melted.
7. Replace in freezing unit until frozen.

#### FRESH STRAWBERRY ICE CREAM

(Serves 6)

$\frac{2}{3}$  cup Eagle Brand Sweetened Condensed Milk  
 $\frac{1}{2}$  cup water  
1 cup crushed strawberries  
 $\frac{1}{4}$  cup powdered sugar  
1 cup whipping cream

1. Mix Eagle Brand Sweetened Condensed Milk and water.
2. Add strawberries, sweetened with sugar. (The average strawberries require about  $\frac{1}{4}$  cup sugar.) Chill.
3. Whip cream to custard-like consistency. Fold into chilled mixture.
4. Freeze in freezing unit of refrigerator until half frozen.
5. Scrape from freezing tray. Beat until smooth, but not melted.
6. Replace in freezing unit until frozen.

#### FRESH PEACH ICE CREAM

(Serves 6)

Proceed as for Strawberry Ice cream, using 1 cup crushed, fresh peaches instead of strawberries.



Fresh Strawberry Ice Cream—recipe on page 5.

**Eagle Brand — the perfect ice cream "mix."** Just add cream, water, and flavoring to Eagle Brand Sweetened Condensed Milk according to directions—and you'll get the smoothest, grandest ice cream that ever came out of a refrigerator tray! Ice cream that tastes like the real old-fashioned kind, with your own fresh fruits, or good home flavorings. Takes no cooking, only 1 stirring, only 1 cup of cream. And one can of Eagle Brand makes *two* whole batches!

## Magic Ice Creams and Sauces

### PINEAPPLE SHERBET

(Serves 6)

$\frac{2}{3}$  cup Eagle Brand Sweetened Condensed Milk  
2 tablespoons lemon juice  
2 tablespoons melted butter  
 $\frac{1}{2}$  cup pineapple juice  
1 cup crushed pineapple  
2 egg whites

1. Mix Eagle Brand Sweetened Condensed Milk, lemon juice, melted butter, and pineapple juice.
2. Add crushed pineapple. Chill.
3. Beat egg whites until stiff but not dry. Fold into chilled mixture.
4. Freeze in freezing unit of refrigerator until half frozen.
5. Scrape from freezing tray. Beat until smooth, but not melted.
6. Replace in freezing unit until frozen.

### NOVEL WAYS OF SERVING ICE CREAM

1. ICE CREAM HAWAIIAN—Split pineapples in halves lengthwise, scoop out centers leaving shell 1 inch thick. Chill thoroughly. Fill each half with Vanilla Ice Cream. Serve at table from pineapple shell.
2. SUNDAES—Make delicious sundaes at home by serving ice cream with fresh or canned berries or fruit, or with Chocolate Sauce.
3. COCONUT SNOWBALLS — Pour Chocolate Sauce in sherbet glasses. Roll balls of Vanilla Ice Cream in coconut and place one in each sherbet glass.
4. ICE CREAM WAFFLES—Serve Vanilla Ice Cream on pecan waffles with Chocolate Sauce.

### CHOCOLATE SAUCE

(Makes 2 to  $2\frac{1}{2}$  cups)

2 squares unsweetened chocolate  
 $1\frac{1}{3}$  cups (1 can) Eagle Brand Sweetened Condensed Milk  
 $\frac{1}{8}$  teaspoon salt  
 $\frac{1}{2}$  to 1 cup hot water

1. Melt chocolate in top of double boiler.
  2. Add Eagle Brand Sweetened Condensed Milk and stir over rapidly boiling water 5 minutes until thick. Remove from heat.
  3. Add salt and hot water, amount depending on the consistency desired.
  4. Serve with ice cream or over cake.
- May be kept in refrigerator for future use.



*Sauces in a twinkling!*

### HOT FUDGE SAUCE

(Makes  $1\frac{1}{2}$  cups)

3 squares unsweetened chocolate  
1 cup water  
 $1\frac{1}{3}$  cups (1 can) Eagle Brand Sweetened Condensed Milk  
 $\frac{1}{2}$  cup sugar  
Dash of salt

1. Cook chocolate and water in top of double boiler over direct heat 3 minutes until chocolate is melted, stirring constantly.
2. Beat with rotary beater until blended.
3. Add Eagle Brand Sweetened Condensed Milk, sugar, and salt.
4. Cook over boiling water until thick and smooth.
5. Serve hot over ice cream or cake.

### MAGIC FRUIT CREAM SAUCE

(Makes about 2 cups)

$\frac{2}{3}$  cup Eagle Brand Sweetened Condensed Milk  
 $\frac{1}{4}$  cup lemon juice  
1 teaspoon grated lemon rind  
1 cup fruit\*

1. Mix Eagle Brand Sweetened Condensed Milk, lemon juice, and grated lemon rind.
2. Stir until mixture thickens. Add fruit.
3. May be thinned with water to any desired consistency.
4. Serve with cottage pudding.

\*Use any of the following fruits:  
1 cup drained, crushed pineapple  
1 cup sliced strawberries  
1 cup fresh raspberries  
2 bananas, cut in small cubes

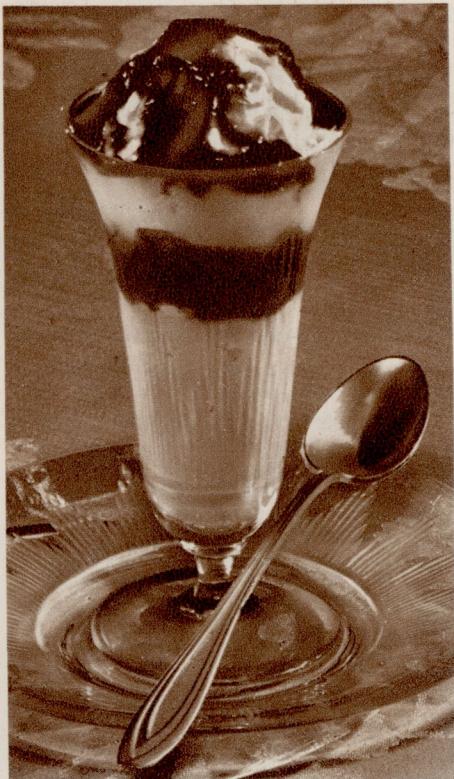
## Magic Ice Creams for the Freezer

### CHOCOLATE ICE CREAM

(Makes 1½ quarts)

2 squares unsweetened chocolate  
1 ½ cups (1 can) Eagle Brand Sweetened Condensed Milk  
1 cup cold water  
2 cups thin cream or Borden's Evaporated Milk

1. Melt chocolate in top of double boiler.
2. Add Eagle Brand Sweetened Condensed Milk and stir over rapidly boiling water 5 minutes until thick. Remove from heat.
3. Gradually add water and cream or evaporated milk. Mix well.
4. Cool. Freeze in 2-quart freezer.
5. Remove dasher. Pack in ice and salt for 1 hour or more after freezing.



Coconut Ice Cream

### VANILLA ICE CREAM

(Makes 1½ quarts)

1 ½ cups (1 can) Eagle Brand Sweetened Condensed Milk  
2 cups thin cream  
1 cup cold water  
1 tablespoon vanilla

1. Mix Eagle Brand Sweetened Condensed Milk, cream, water, and vanilla.
2. Freeze in 2-quart freezer.
3. Remove dasher. Pack in ice and salt for 1 hour or more after freezing.

### FRESH STRAWBERRY ICE CREAM

(Makes 1½ quarts)

1 quart ripe strawberries, crushed  
(Sugar to taste)  
1 ½ cups (1 can) Eagle Brand Sweetened Condensed Milk  
1 cup thin cream or Borden's Evaporated Milk  
1 cup cold water

1. Sweeten crushed strawberries to taste. Let stand until sugar is dissolved.
2. Mix Eagle Brand Sweetened Condensed Milk, cream or evaporated milk, and cold water. Add strawberries.
3. Freeze in 2-quart freezer.
4. Remove dasher. Pack in ice and salt for 1 hour or more after freezing.

### COCONUT ICE CREAM

(Makes 1½ quarts)

1 ½ cups (1 can) Eagle Brand Sweetened Condensed Milk  
2 cups thin cream  
1 cup cold water  
1 tablespoon vanilla  
1 cup shredded coconut, finely chopped

1. Mix Eagle Brand Sweetened Condensed Milk, cream, water, vanilla, and coconut.
2. Freeze in 2-quart freezer.
3. Remove dasher. Pack in ice and salt for 1 hour or more after freezing.

## Magic Puddings and Frostings

### BAKED CUSTARD

(Serves 6)

$\frac{2}{3}$  cup Eagle Brand Sweetened Condensed Milk  
 $2\frac{1}{4}$  cups hot water  
3 eggs, slightly beaten  
 $\frac{1}{4}$  teaspoon salt  
Nutmeg

1. Mix Eagle Brand Sweetened Condensed Milk and hot water.
2. Pour gradually over eggs. Add salt.
3. Pour into baking dish or custard cups. Sprinkle with nutmeg.
4. Place in pan filled with hot water to depth of custard.
5. Bake in slow oven ( $325^{\circ}$  F.) 40 minutes or until custard is set. (A knife blade inserted will come out clean when custard is done.)

### How to Caramelize Eagle Brand Sweetened Condensed Milk

1. Place one or more unopened cans of Eagle Brand Sweetened Condensed Milk in a kettle of boiling water. Keep at boiling point 3 hours. *Caution!* Be sure to keep can covered with water.
2. Allow to cool. Keeps indefinitely on pantry shelf.
3. To remove from can — warm can by immersing in hot water about 1 minute. Punch hole in bottom of can. Remove top with can opener, cutting along side, just below top edge, starting at seam. Loosen caramel from sides of can with knife or small spatula, dipped in hot water.
4. Turn out on plate. Slice with knife dipped in hot water.



Quivering, tender custard!

### CREAM CARAMEL PUDDING

(Serves 4)

1. Beat 1 can caramelized Eagle Brand Sweetened Condensed Milk (see above) until smooth and creamy.
2. Fold in  $\frac{1}{2}$  teaspoon vanilla and  $\frac{1}{4}$  cup heavy cream, which has been whipped.
3. Fill in sherbet glasses. Makes 2 cups.

### BUTTER FROSTING

(Covers tops of two 9-inch layers\*)

$\frac{2}{3}$  cup Eagle Brand Sweetened Condensed Milk  
4 tablespoons butter  
1 teaspoon vanilla  
 $2\frac{1}{2}$  cups sifted confectioners' (4X) sugar

1. Cream Eagle Brand Sweetened Condensed Milk and butter together.
2. Add vanilla, mixing well. (Other flavorings may be used.)
3. Add confectioners' (4X) sugar gradually, beating until smooth and light in color.
4. Tint, if desired, with a few drops of food coloring.
5. Spread on cold cake.

\*Or covers top and sides of loaf cake or about 24 cup cakes.

### FRUIT CREAM FILLING

$\frac{2}{3}$  cup Eagle Brand Sweetened Condensed Milk  
2 tablespoons lemon juice  
 $\frac{1}{2}$  cup fruit\*

1. Blend Eagle Brand Sweetened Condensed Milk and lemon juice. Stir until mixture thickens.
2. Fold in fruit.
3. Spread between cooled layers. Use as a filling for plain cake or Washington pie, dusting top of cake with confectioners' (4X) sugar.

\*Use any one of the following fruits:

Fresh raspberries  
Sliced fresh strawberries  
Crushed fresh peaches, drained  
Crushed pineapple, drained  
Stewed apricots, sieved and drained

*© 1953 American Eagle Corporation*

**Only 2 ingredients! Only 5 minutes' cooking!**

## NEVER-FAIL CHOCOLATE FROSTING

### Ingredients:

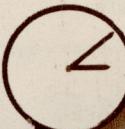
2 squares unsweetened chocolate  
1  $\frac{1}{3}$  cups (1 can) Eagle Brand  
Sweetened Condensed Milk  
1 tablespoon water



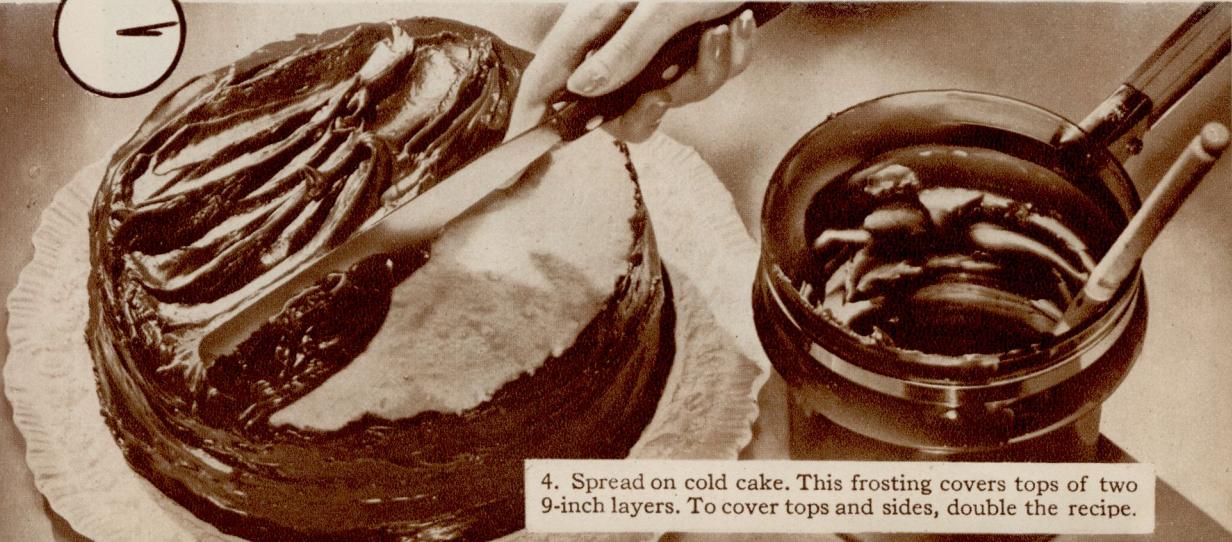
1. Melt chocolate in top of double boiler.



2. Add Eagle Brand Sweetened Condensed Milk and stir over rapidly boiling water 5 minutes until thick.



3. Remove from heat. Add water. Cool.



4. Spread on cold cake. This frosting covers tops of two 9-inch layers. To cover tops and sides, double the recipe.

## Magic Candies

### MAGIC CHOCOLATE FUDGE

(Makes 1 3/4 pounds)

2 cups sugar  
1/2 cup water  
1 1/3 cups (1 can) Eagle Brand Sweetened Condensed Milk  
3 squares unsweetened chocolate  
1 cup nut meats, chopped (optional)

1. Mix sugar, water, and Eagle Brand Sweetened Condensed Milk in large saucepan.
2. Cook, stirring constantly, over medium heat to 237° F., or until mixture will form firm ball when tested in cold water.
3. Remove from heat. Add chocolate, cut in small pieces. Add nutmeats.
4. Beat at once, until thick and creamy. Pour into buttered pan.
5. When cool, cut into squares.

### SHORT-CUT FUDGE

(Makes 1 3/4 pounds)

3 squares unsweetened chocolate  
1 1/3 cups (1 can) Eagle Brand Sweetened Condensed Milk  
1 1/2 tablespoons butter  
1 tablespoon vanilla  
2 cups sifted confectioners' (4X) sugar  
1/2 cup chopped peanuts  
1/2 cup (1/4 lb.) chopped pitted dates

1. Melt chocolate in top of double boiler.
2. Add Eagle Brand Sweetened Condensed Milk and stir over rapidly boiling water 5 minutes until thick.
3. Remove from heat. Add butter and vanilla.
4. Add confectioners' sugar gradually, blending well.
5. Add peanuts and dates. Scrape mixture into buttered pan, smoothing out.
6. Chill thoroughly. Cut into squares.

### PEANUT CLUSTERS

(Makes about 36)

1/2 pound sweet chocolate  
2/3 cup Eagle Brand Sweetened Condensed Milk  
1 cup whole peanuts\*

1. Melt chocolate in top of double boiler.
2. Remove from heat. Add Eagle Brand Sweetened Condensed Milk and peanuts, mixing well.
3. Drop from teaspoon on buttered baking sheet or plate. Chill for several hours.

\*Note: Raisins may be substituted.

### PENUCHI

(Makes 1 3/4 pounds)

2 cups brown sugar, firmly packed  
1/2 cup water  
1 1/3 cups (1 can) Eagle Brand Sweetened Condensed Milk  
1 tablespoon butter  
1/2 teaspoon vanilla  
1/2 cup chopped nut meats (optional)

1. Mix brown sugar, water, and Eagle Brand Sweetened Condensed Milk in heavy saucepan.
2. Cook, stirring constantly, over medium heat to 230° F., or until mixture will form firm ball when tested in cold water.
3. Remove from heat. Add butter, vanilla, and nut meats.
4. Beat at once, until thick and creamy. Pour into buttered pan.
5. When cool, cut into squares.

### CHOCOLATE CARAMELS

(Makes 1 1/4 pounds)

3 squares unsweetened chocolate  
1 1/3 cups (1 can) Eagle Brand Sweetened Condensed Milk  
1/2 cup corn syrup  
Dash of salt  
1 teaspoon vanilla  
1/2 cup chopped nut meats (optional)

1. Melt chocolate in heavy saucepan.
2. Add Eagle Brand Sweetened Condensed Milk, corn syrup, and salt.
3. Cook slowly, stirring constantly, over low heat until mixture will form firm ball when tested in cold water. (Approximately 20 minutes.)
4. Remove from heat. Add vanilla and nut meats. Pour at once into buttered pan (8 x 8 inches).
5. When cold, remove from pan. Cut into squares.

### APRICOT COCONUT BALLS

(Makes about 24)

1 1/2 cups dried apricots, ground  
1 cup shredded coconut  
1/2 cup Eagle Brand Sweetened Condensed Milk  
Confectioners' (4X) sugar

1. Mix apricots and coconut. Moisten with Eagle Brand Sweetened Condensed Milk.
2. Drop by spoonfuls into confectioners' sugar. Shape into balls. Let stand until firm.

## Magic Candies

### MAGIC QUICK FONDANT

(Makes 1 1/4 pounds)

2/3 cup Eagle Brand Sweetened Condensed Milk  
1 teaspoon vanilla  
3 cups sifted confectioners' (4X) sugar

1. Mix Eagle Brand Sweetened Condensed Milk and vanilla.
2. Add confectioners' sugar gradually, mixing until smooth and creamy.

### FONDANT VARIATIONS

1. Use fondant plain between halved nut meats or as a stuffing for dates.
2. Or form into small balls and roll in chopped nut meats, shredded coconut, grated chocolate, or chopped candied fruits.
3. Or flavor variously and form into round flat creams.

### MOLASSES TAFFY

(Makes 3/4 pound)

1 1/3 cups (1 can) Eagle Brand Sweetened Condensed Milk  
1/2 cup molasses  
Dash of salt

1. Mix Eagle Brand Sweetened Condensed Milk, molasses, and salt in heavy pan.
2. Cook slowly, stirring constantly, over low heat, until mixture forms firm ball when tested in cold water (about 35 minutes).
3. Cool on buttered pan. Pull until firm. Stretch into long rope and cut into pieces.

### WARNING:

Evaporated Milk will not work in any of these Magic recipes. Be sure to use Eagle Brand Sweetened Condensed Milk.

**Chocolate Fudge—never grainy—always creamy-smooth! See recipe page 11.**



## Magic Pies

### MAGIC LEMON MERINGUE PIE

(Makes an 8-inch pie)

1  $\frac{1}{3}$  cups (1 can) Eagle Brand Sweetened Condensed Milk  
1/2 cup lemon juice  
Grated rind of 1 lemon or  
1/4 teaspoon lemon extract  
2 eggs, separated  
2 tablespoons sugar  
Baked pie shell (8-inch)

1. Blend Eagle Brand Sweetened Condensed Milk, lemon juice, grated lemon rind or lemon extract, and egg yolks.
2. Pour into baked pie shell.
3. Cover with meringue, made by beating egg whites until foamy, then adding sugar gradually, beating until stiff.
4. Bake in moderate oven (350° F.) 10 minutes or until brown. Chill.

### MAGIC CHOCOLATE PIE

(Makes an 8-inch pie)

2 squares unsweetened chocolate  
1  $\frac{1}{3}$  cups (1 can) Eagle Brand Sweetened Condensed Milk  
1/2 cup water  
1/4 teaspoon salt  
1/2 teaspoon vanilla  
Baked pie shell (8-inch)

1. Melt chocolate in top of double boiler.
2. Add Eagle Brand Sweetened Condensed Milk and stir over rapidly boiling water 5 minutes until thick. Remove from heat.
3. Add water and salt, mixing well.
4. When cool, add vanilla. Pour into baked pie shell.
5. Garnish with whipped cream, if desired. Chill.

### BANANA CARAMEL PIE

(Makes an 8-inch pie)

1/2 can Eagle Brand Sweetened Condensed Milk (caramelized, see page 9)  
2 tablespoons hot water  
3 large bananas  
1 cup whipping cream  
Baked pie shell (8-inch)

1. Mix caramelized Eagle Brand Sweetened Condensed Milk and hot water, beating until smooth. Cool.
2. Pour into baked pie shell.
3. One hour before serving slice bananas on top of caramel and cover with whipped cream. Chill.



*Magic Chocolate Pie*

### CARAMEL PECAN TARTS

Proceed as for Banana Caramel Pie, using 1/2 cup chopped pecans instead of bananas. Fill 6 small baked tart shells with mixture. Top with whipped cream.

### FRUIT CREAM PIE

(Makes a 9-inch pie)

1  $\frac{1}{3}$  cups (1 can) Eagle Brand Sweetened Condensed Milk  
1/4 cup lemon juice  
1 cup fruit\*  
1/2 cup whipping cream  
2 tablespoons confectioners' (4X) sugar  
Baked pie shell (9-inch)

1. Blend Eagle Brand Sweetened Condensed Milk, and lemon juice. Stir until mixture thickens.
2. Fold in prepared fruit. Pour into baked pie shell.
3. Cover with whipped cream, sweetened with confectioners' (4X) sugar. Chill before serving.

\*Use any one of the following fruits:

1 cup fresh raspberries  
1 cup sliced fresh strawberries  
1 cup sliced peaches or apricots  
2 medium-sized bananas, cut in small pieces



**Creamy Lemon Pie Filling without cooking! See recipe page 13**

**GRAHAM CRACKER "COOKLESS" PIE CRUST**

1. Roll enough graham crackers to make 1 cup of crumbs.
2. Mix well with 5 tablespoons melted butter.
3. Cover bottom and sides of 8-inch pie pan, pressing firmly into place. Pour in filling.

If you like, you may substitute vanilla wafers or fine dry bread crumbs in place of graham crackers. Any of the Magic pie fillings on page 13 may be used with these "cookless" crusts.

## Magic Cookies

### SIX-WAY COOKIES

(Makes about 30)

- 1  $\frac{1}{3}$  cups (1 can) Eagle Brand Sweetened Condensed Milk
- $\frac{1}{2}$  cup peanut butter

Any one of the six ingredients listed below:

- (1) 2 cups raisins
- (2) 2 cups corn flakes
- (3) 3 cups shredded coconut
- (4) 2 cups bran flakes
- (5) 1 cup nut meats, chopped
- (6) 2 cups chopped dates

1. Mix Eagle Brand Sweetened Condensed Milk, peanut butter, and any one of the six ingredients listed above.
2. Drop by spoonfuls on greased baking sheet.
3. Bake in moderately hot oven (375° F.) 15 minutes or until brown.
4. Remove from pan at once.

### CHOCOLATE NUT COOKIES

(Makes 36)

- 3 squares unsweetened chocolate
- 1  $\frac{1}{3}$  cups (1 can) Eagle Brand Sweetened Condensed Milk
- $\frac{1}{2}$  cup chopped walnut meats

1. Melt chocolate in top of double boiler. Remove from heat.
2. Add Eagle Brand Sweetened Condensed Milk and stir until well blended.
3. Add walnuts. Drop by spoonfuls on greased baking sheet.
4. Bake in moderate oven (350° F.) 15 minutes.
5. Remove from pan at once. Place on wire cake rack to become crisp.

### COCONUT MACAROONS

(Makes about 30)

- $\frac{2}{3}$  cup Eagle Brand Sweetened Condensed Milk
- 3 cups ( $\frac{1}{2}$  lb.) shredded coconut
- 1 teaspoon vanilla (optional)

1. Mix Eagle Brand Sweetened Condensed Milk and coconut.
2. Add vanilla, if desired.
3. Drop by spoonfuls on greased baking sheet, about 1 inch apart.
4. Bake in moderate oven (350° F.) 10 minutes or until a delicate brown.
5. Remove from pan at once.

### FRUITED COCONUT MACAROONS

(Makes about 30)

Proceed as for Coconut Macaroons, substituting 1 cup finely chopped dates, dried prunes, or dried apricots for 1 cup coconut.

### PRALINE COOKIES

(Makes about 24)

- 2 tablespoons butter
- $\frac{1}{2}$  can Eagle Brand Sweetened Condensed Milk, caramelized (see page 9)
- 1 egg, well beaten
- $\frac{1}{4}$  cup sifted flour
- 1 cup pecans, coarsely chopped
- $\frac{1}{2}$  teaspoon maple flavoring (optional)

1. Cream butter. Add caramelized Eagle Brand Sweetened Condensed Milk, which has stood at room temperature until softened, egg, and flour. Blend thoroughly.
2. Add pecans and maple flavoring, if desired.
3. Drop by spoonfuls on greased baking sheet (several inches apart, as these spread greatly in baking). Let stand a few minutes to spread.
4. Bake in moderate oven (350° F.) about 17 minutes or until a delicate brown.
5. Remove from pan at once. Place on wire cake rack to become crisp.

### OLD FASHIONED SUGAR COOKIES

(Makes about 48)

- $\frac{2}{3}$  cup Eagle Brand Sweetened Condensed Milk
- $\frac{1}{2}$  cup melted butter or other shortening
- 1 teaspoon vanilla
- 1 egg, well beaten
- $2\frac{1}{2}$  cups sifted flour
- 3 teaspoons baking powder
- $\frac{1}{2}$  teaspoon salt

1. Mix Eagle Brand Sweetened Condensed Milk, melted butter, vanilla, and egg.
2. Sift flour. Measure. Add baking powder and salt, and sift again.
3. Add gradually to first mixture to form a stiff dough. Chill.
4. Roll  $\frac{1}{8}$  inch thick on slightly floured board. Cut with floured cookie cutter.
5. Sprinkle with sugar, coconut, or currants.
6. Place on greased baking sheet.
7. Bake in hot oven (400° F.) 10 minutes or until brown.



Six-Way Cookies—see recipe page 15

## EAGLE BRAND HINTS

### **Ever try it in coffee?**

Eagle Brand Sweetened Condensed Milk sweetens and "creams" your coffee deliciously—at the same time. Gives it a rich color and fine flavor.

### **Or Tea?**

Try Eagle Brand in your tea—and see how smoothly it blends. A treat if you like "English style" tea!

### **Make cocoa in the cup!**

Place  $2\frac{1}{2}$  tablespoons of Eagle Brand Sweetened Condensed Milk in a cup, and blend with  $1\frac{1}{2}$  teaspoons of cocoa and a few grains of salt. Add boiling water to fill, and stir. There's no saucepan to watch, no "skin" to skim off. It makes a wonderfully smooth, rich cocoa—in a twinkling.

### **Children love it as a spread!**

Just plain bread spread with Eagle Brand Sweetened Condensed Milk is a treat for the youngsters. And good for them too!

### **How to keep Eagle Brand**

No refrigeration is necessary. Eagle Brand keeps indefinitely in the unopened can. Even after Eagle Brand is opened, it keeps much longer than fresh milk or cream. Leave right in the opened can, covered and in refrigerator, and it will be all right.

### **How to measure Eagle Brand**

Pour it from the can into a measuring cup or spoon and allow the milk to level itself off. If a full can of Eagle Brand is called for, save time by pouring it directly from can.

# Evaporated Milk Recipes

BORDEN'S EVAPORATED MILK  
GIVES A SMOOTHER, CREAMIER TASTE



## CREAM FOUNDATION FOR SOUPS

(Serves 8)

3 tablespoons butter  
3 tablespoons flour  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{8}$  teaspoon pepper  
1  $\frac{3}{4}$  cups Borden's Evaporated Milk  
2  $\frac{1}{4}$  cups water or white stock

1. Melt butter in double boiler.
2. Add flour and seasonings. Blend thoroughly.
3. Add Borden's Evaporated Milk and water slowly, stirring until mixture thickens.
4. Cook 10 minutes longer, stirring occasionally.

Note: For extra richness,  $\frac{1}{2}$  cup more of Borden's Evaporated Milk may be added just before serving.

**Cream of Mushroom Soup** — Simmer  $\frac{1}{2}$  pound fresh mushrooms or 1 can (9 oz.) mushrooms (chopped), 2 slices onion,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{8}$  teaspoon pepper and 2 cups water or chicken stock, for 20 minutes or until very soft. Reserve a few pieces of mushroom for garnishing and force remainder through puree sieve. Blend with Cream Foundation and reheat. Garnish with pieces of mushroom. Serves 8.

**Cream of Chicken Soup** — Simmer 2 slices onion (chopped), 2 stalks celery (chopped), 1 tablespoon minced parsley and  $\frac{1}{2}$  bay leaf in 2 cups chicken stock for 15 minutes or until very soft. Force through puree sieve. Add 1 cup finely chopped chicken, and salt and pepper to taste. Blend with Cream Foundation and reheat. Serves 8.

**Cream of Asparagus Soup** — Drain 1 (No. 2) can asparagus (2  $\frac{1}{2}$  cups). Cut off tips. Simmer stalks with 2 slices onion, 1 stalk celery (chopped), 3 cups water, 1 teaspoon salt and  $\frac{1}{8}$  teaspoon pepper, for 30 minutes or until very soft. Force through puree sieve. Combine with Cream Foundation, add tips and reheat. Serves 8.

**Cream of Corn Soup** — Chop 2 cups canned or fresh corn. Simmer with 2 slices onion, 1 cup water,  $\frac{1}{2}$  teaspoon salt, 1 teaspoon sugar and  $\frac{1}{8}$  teaspoon pepper, for 20 minutes. Force through puree sieve. Blend with Cream Foundation and reheat. Serves 8.

**Cream of Pea Soup** — Drain 2 cups cooked or canned peas and simmer with 1 cup water (or liquid drained off), 2 slices onion, 1 stalk celery (chopped), 1 small carrot, 1 teaspoon sugar,  $\frac{1}{2}$  teaspoon salt, and  $\frac{1}{8}$  teaspoon pepper, for 20 minutes or until very soft. Force through puree sieve. Blend with Cream Foundation and reheat. Serves 8.

## Evaporated Milk Recipes

### VEGETABLE CHOWDER

(Serves 6)

2 medium-sized onions, chopped  
1 small green pepper, chopped  
2 tablespoons butter  
1 cup cooked corn  
1 cup cooked chopped cabbage  
1 cup diced cooked potatoes  
1 teaspoon salt  
 $\frac{1}{8}$  teaspoon pepper  
2 cups water  
 $1\frac{3}{4}$  cups Borden's Evaporated Milk  
 $\frac{1}{2}$  of  $\frac{1}{2}$  pound package Chateau,  
diced

1. Fry onion and green pepper in butter over low heat 5 minutes or until light brown.
2. Put into kettle. Add corn, cabbage, potatoes, salt, pepper, and water.
3. Bring to boiling point. Add Borden's Evaporated Milk and Chateau.
4. Heat thoroughly. Serve immediately.

### OYSTER STEW

(Serves 6)

1 quart oysters  
1 teaspoon salt  
 $\frac{1}{4}$  teaspoon pepper  
 $\frac{1}{2}$  teaspoon celery salt (optional)  
 $1\frac{3}{4}$  cups Borden's Evaporated Milk  
2 tablespoons butter

1. Drain oysters, saving liquor. To oyster liquor add water to make 2 cups.
2. Cook oysters in liquor until edges curl and oysters are plump (about 5 minutes).
3. Add salt, pepper, and celery salt, if desired.
4. Add Borden's Evaporated Milk and butter. Heat and serve immediately. (Keep stew below boiling point.)
5. Sprinkle each serving with paprika and add a lump of butter.

### MEDIUM WHITE SAUCE

(Makes 1 cup)

2 tablespoons butter  
2 tablespoons flour  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{8}$  teaspoon pepper  
 $\frac{1}{2}$  cup Borden's Evaporated Milk  
 $\frac{1}{2}$  cup water

1. Melt butter. Add flour and seasonings. Blend thoroughly.
2. Gradually add Borden's Evaporated Milk and water, and cook, stirring constantly, until mixture thickens.

### WHITE SAUCE VARIATIONS:

**Thick White Sauce** (for croquettes). Proceed as for Medium White Sauce, using 3 tablespoons butter and 3 tablespoons flour.

**Mushroom Sauce**—To 1 cup Medium White Sauce, add  $\frac{3}{4}$  cup diced mushrooms (canned or fresh), which have been sautéed in  $\frac{1}{4}$  cup butter for 5 minutes.

**Cheese Sauce**—To 1 cup Medium White Sauce, add  $\frac{1}{4}$  pound Borden's American Cheese, cut in small pieces, and 1 teaspoon prepared mustard or  $\frac{1}{4}$  teaspoon dry mustard. Beat with egg beater until cheese is entirely melted.

**Pimento Sauce**—To 1 cup Medium White Sauce, add  $\frac{1}{3}$  cup diced pimento and 1 teaspoon prepared mustard or  $\frac{1}{4}$  teaspoon dry mustard.

### CHICKEN PIE WITH SWEET POTATO CRUST

(Serves 6 to 8)

3 cups diced cooked chicken  
1 cup diced cooked carrots  
6 cooked small white onions  
1 tablespoon chopped parsley  
1 cup Borden's Evaporated Milk  
1 cup chicken broth  
2 tablespoons flour  
1 teaspoon salt  
 $\frac{1}{8}$  teaspoon pepper

1. Arrange chicken, carrots, onions and parsley in layers in casserole.
2. Combine Borden's Evaporated Milk and chicken broth.
3. Add slowly to flour, blending well.
4. Cook until thickened, stirring constantly.
5. Pour over chicken and vegetables in casserole. Cover with sweet potato crust.
6. Bake in moderate oven (350° F.) about 40 minutes.

### Sweet Potato Crust

1 cup sifted flour  
1 teaspoon baking powder  
 $\frac{1}{2}$  teaspoon salt  
1 cup cold mashed sweet potatoes  
 $\frac{1}{3}$  cup melted butter  
1 egg, well beaten

1. Sift flour. Measure. Add baking powder and salt and sift again.
2. Work in mashed sweet potatoes, butter, and egg.
3. Roll  $\frac{1}{4}$  inch thick and cover chicken pie.

## Evaporated Milk Recipes

### CHEESE AND MEAT PICNIC LOAF

(Serves 8)

1  $\frac{1}{2}$  pounds ground beef (round steak)  
1  $\frac{1}{2}$  pound package Chateau, diced  
1 egg, slightly beaten  
1 tablespoon minced onion  
1 medium green pepper, minced  
1  $\frac{1}{2}$  teaspoons salt  
 $\frac{1}{2}$  teaspoon pepper  
1 teaspoon celery salt  
 $\frac{3}{4}$  cup Borden's Evaporated Milk  
1 cup water  
 $\frac{3}{4}$  cup dry bread crumbs  
3 hard-cooked eggs

1. Combine all ingredients except hard-cooked eggs. Mix well. Place a layer of mixture in greased loaf pan.
2. Place hard-cooked eggs lengthwise through center. Fill pan with meat mixture, packing firmly.
3. Bake in moderate oven (350° F.) about 1  $\frac{1}{2}$  hours, or until done.
4. Pour off juice and turn out on platter. Serve hot or cold.

### MASHED POTATOES DE LUXE

(Serves 6)

Potatoes to make 2 cups when mashed  
2 tablespoons butter  
1 teaspoon salt  
 $\frac{1}{4}$  teaspoon pepper  
 $\frac{1}{3}$  cup Borden's Evaporated Milk  
Chopped parsley

1. Add butter, salt, and pepper to hot mashed potatoes and blend thoroughly.
2. Add Borden's Evaporated Milk gradually, beating until smooth and creamy.
3. Bake in buttered casserole in moderate oven (350° F.) 15 minutes or until golden brown. Garnish with parsley.

### HAVE YOU EVER TRIED . . .

#### Borden's Evaporated Milk, whipped?

Pour Borden's Evaporated Milk in top of double boiler and scald over boiling water 4 minutes. Chill thoroughly before whipping. This whipped evaporated milk is especially good in things — dressings, sauces, well-flavored dishes.

#### Borden's Evaporated Milk in coffee?

Borden's fresh flavor and creamy quality will make your morning coffee more golden and delicious. Serve it undiluted and thoroughly chilled.

### BAKED SWEET POTATOES DE LUXE

(Serves 8)

8 sweet potatoes, baked  
 $\frac{1}{2}$  cup Borden's Evaporated Milk  
 $\frac{1}{4}$  cup water  
3 tablespoons butter, melted  
1  $\frac{1}{2}$  teaspoons salt  
16 marshmallows

1. Cut baked sweet potatoes in half lengthwise; scoop out center, being careful not to break the shell.
2. Add Borden's Evaporated Milk, water, butter, and salt to mashed sweet potatoes.
3. Refill shells. Top each half with a marshmallow.
4. Brown in moderate oven (350° F.).

### SEA FOOD IN RAMEKINS

(Serves 6)

2 cups canned tuna\*  
2 tablespoons butter  
2 tablespoons flour  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{4}$  teaspoon paprika  
Dash of pepper  
 $\frac{1}{2}$  cup Borden's Evaporated Milk  
 $\frac{1}{2}$  cup water  
2 tablespoons chopped pimento  
1 tablespoon chopped parsley  
 $\frac{1}{3}$  cup canned mushrooms, if desired  
Buttered bread crumbs  
Borden's Grated American Cheese

\*Salmon, crab meat, shrimp or leftover cooked fish may be used instead.

1. Drain and flake tuna or other fish.
2. Melt butter. Blend in flour and seasonings.
3. Stir in Borden's Evaporated Milk and water.
4. Cook slowly, stirring constantly until thick.
5. Add tuna, pimento, and parsley, and mushrooms, if desired.
6. Place in 6 greased ramekins or a casserole.
7. Cover with buttered bread crumbs, and sprinkle with Borden's Grated American Cheese.
8. Bake in moderate oven (350° F.) until brown and thoroughly heated.



**Cheese and Meat Picnic Loaf (page 19); Devil's Food Cake (page 21); Cream of Corn Soup (page 17).**

Borden's Irradiated Evaporated Milk can be used in all your regular milk recipes. Blend with equal parts of water — or, vary the richness to suit the dish you are making. If your recipe calls for heavy cream, use Borden's Evaporated Milk just as it comes from the can. It's sweet and fresh-flavored and deliciously creamy. It even whips! (See page 19.) Remember, too, that Borden's Evaporated Milk is irradiated with an extra supply of vitamin D—the precious "sunshine" vitamin that helps children develop strong bones and sound teeth.

## Evaporated Milk Recipes

### BAKED PEACH CUSTARD

(Serves 8)

$\frac{1}{2}$  cup sugar  
 $\frac{1}{4}$  teaspoon salt  
5 eggs, slightly beaten  
 $1\frac{3}{4}$  cups Borden's Evaporated Milk  
 $2\frac{1}{4}$  cups water  
1 teaspoon vanilla  
8 peach halves (fresh or canned)  
8 teaspoons sugar  
2 teaspoons butter  
Nutmeg

1. Mix sugar, salt, and eggs.
2. Add Borden's Evaporated Milk and water gradually. Mix well. Add vanilla.
3. Place peach halves in a buttered baking dish, cut side up.
4. Place one teaspoon sugar and a small piece of butter in each cavity. Sprinkle with nutmeg.
5. Pour prepared custard mixture over peaches.
6. Place baking dish in pan of hot water to depth of custard and bake in slow oven ( $300^{\circ}$  F.) about 40 minutes, or until custard is set. A knife blade inserted will come out clean when custard is done.

### RASPBERRY BAVARIAN CREAM

(Serves 8)

$1\frac{1}{2}$  tablespoons gelatin  
 $1\frac{1}{4}$  cups water  
1 cup Borden's Evaporated Milk  
3 eggs, separated  
 $\frac{3}{4}$  cup sugar  
1 teaspoon lemon juice  
1 cup raspberries  
 $\frac{1}{2}$  cup whipping cream

1. Allow gelatin to soften in  $\frac{1}{4}$  cup water.
2. Scald Borden's Evaporated Milk and remaining water in top of double boiler.
3. Add gelatin. Stir until dissolved.
4. Beat egg yolks slightly and add sugar. Add gradually to hot mixture.
5. Cook over boiling water 3 minutes, until mixture coats spoon. Remove from heat.
6. Place in pan of ice water.
7. When mixture begins to thicken, add lemon juice and raspberries.
8. Fold in stiffly beaten egg whites and whipped cream. Pour into mold and chill thoroughly.

NOTE: 1 cup blueberries may be substituted for the raspberries.

### CHOCOLATE RICE PUDDING

(Serves 8 to 10)

1 cup rice  
3 cups water  
1 teaspoon salt  
 $\frac{1}{2}$  cup cocoa  
 $\frac{1}{2}$  cup sugar  
 $1\frac{3}{4}$  cups Borden's Evaporated Milk  
1 egg, slightly beaten  
2 teaspoons vanilla

1. Wash rice thoroughly. Place in top of double boiler with water and salt.
2. Cover and cook over boiling water 30 to 40 minutes, or until rice is tender.
3. Combine cocoa and sugar. Add Borden's Evaporated Milk gradually, mixing until smooth.
4. Combine rice and cocoa mixture.
5. Pour slowly over beaten egg, stirring vigorously.
6. Return to double boiler and cook 15 minutes longer.

### DEVIL'S FOOD CAKE

(Makes two 9-inch layers)

4 squares unsweetened chocolate  
 $\frac{1}{2}$  cup butter or other shortening  
 $1\frac{1}{2}$  cups sugar  
3 eggs, separated  
1 teaspoon vanilla  
2 cups sifted cake flour  
 $2\frac{3}{4}$  teaspoons baking powder\*  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  cup Borden's Evaporated Milk  
 $\frac{1}{4}$  cup water

\*Combination type baking powder.

1. Melt chocolate in top of double boiler.
2. Cream butter thoroughly.
3. Add sugar gradually, beating until light and fluffy.
4. Add well-beaten egg yolks. Beat well.
5. Add chocolate and vanilla. Blend thoroughly.
6. Sift flour. Measure. Add baking powder and salt, and sift again.
7. Add dry ingredients alternately with Borden's Evaporated Milk and water.
8. Fold in stiffly-beaten egg whites.
9. Bake in two greased 9-inch layer pans in moderate oven ( $350^{\circ}$  F.) about 30 minutes.

## Evaporated Milk Recipes

### CREAM PIE

(Makes a 9-inch pie)

1 cup Borden's Evaporated Milk  
1 cup water  
 $\frac{3}{4}$  cup sugar  
4 tablespoons flour  
 $\frac{1}{4}$  teaspoon salt  
2 eggs, separated  
1 tablespoon butter  
1 teaspoon vanilla  
Baked pie shell or crumb crust  
(9-inch)

1. Blend Borden's Evaporated Milk and water.
2. Mix  $\frac{1}{2}$  cup sugar, flour and salt. Add 1 cup milk mixture gradually, stirring until smooth.
3. Scald remaining milk in double boiler. Add flour mixture gradually. Stir constantly over boiling water until thick.
4. Cover and cook 10 minutes, stirring occasionally.
5. Pour over well beaten egg yolks. Return to double boiler and cook about 2 minutes.

6. Add butter. Cool. Add vanilla and pour into baked pie shell or crumb crust.
7. Cover with meringue made by beating egg whites until frothy, and adding remaining  $\frac{1}{4}$  cup sugar gradually, beating constantly until stiff.
8. Bake in slow oven (325° F.) about 15 minutes or until brown.

### CREAM PIE VARIATIONS:

**Coconut Cream Pie** — Proceed as for Cream Pie, adding  $\frac{1}{4}$  cup shredded coconut to Cream Pie filling after removing from heat. Sprinkle 2 tablespoons coconut over meringue before baking.

**Banana Cream Pie** — Proceed as for Cream Pie. Slice 3 ripe bananas in baked pie shell and pour cooled cream filling over them. Top with meringue or whipped cream.

**Peach Cream Pie** — Proceed as for Cream Pie, substituting  $\frac{1}{2}$  teaspoon lemon extract for 1 teaspoon vanilla. Slice 3 fresh or canned peaches into baked pie shell and pour cooled filling over them. Top with whipped cream or meringue. Also delicious with strawberries or apricots.

**Sea Food in Ramekins—see recipe on page 19.**



# New Things to Do with Cheese

MEET THE BORDEN FAMILY OF FINE CHEESES



## SHRIMP AND RICE AU GRATIN

(Serves 6)

1½ tablespoons butter  
1 tablespoon flour  
1½ cups milk  
½ teaspoon salt  
1 teaspoon curry powder  
Dash of paprika  
½ pound package Chateau, cut in  
small pieces

1. Melt butter. Add flour, blending well.
2. Add milk gradually. Cook, stirring constantly, until thickened.
3. Add seasonings and half of Chateau. Cook until Chateau is melted, stirring constantly.
4. Remove black vein from shrimps and break them in half. Mix with rice. Blend with sauce.
5. Place in greased baking dish. Sprinkle with bread crumbs and cover with remaining Chateau.
6. Bake in moderate oven (350° F.) about 15 minutes or until crumbs are browned and cheese is melted.

NOTE: ¾ cup Borden's Evaporated Milk and ¾ cup water may be substituted for the 1½ cups milk.

## APPLES BAKED WITH CHATEAU AND SAUSAGES

(Serves 4 to 6)

12 pork sausages  
4 tablespoons pork sausage fat  
4 medium sized apples, peeled  
and cored  
2 tablespoons brown sugar  
4 tablespoons flour  
2 cups hot water  
1 tablespoon vinegar  
½ teaspoon salt  
½ of ½ pound package Chateau

1. Brown sausages in hot skillet. Place in large casserole. Reserve 4 tablespoons fat from sausages.
2. Slice apples in ½ inch rings. Arrange on sausages and sprinkle with brown sugar.
3. Add flour to fat in skillet and cook until brown, stirring constantly.
4. Add hot water and stir until mixture thickens. Add vinegar and salt.
5. Pour over sausage and apples in casserole.
6. Cover and bake in hot oven (400° F.) 30 minutes or until apples are tender.
7. Remove from oven. Cover with slices of Chateau. Return to oven and bake, uncovered, 10 minutes or until cheese is melted and slightly brown.

## Cheese Recipes

### VEGETABLE CASSEROLE

(Serves 6 to 8)

$\frac{1}{2}$  pound package Chateau  
1 cup canned peas, drained  
1 cup canned string beans, drained  
1 cup canned lima beans, drained  
4 tablespoons butter  
4 tablespoons flour  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{4}$  teaspoon pepper  
2 cups milk  
1 cup soft bread crumbs

1. Grate Chateau and reserve 3 tablespoons for top crust.
2. Arrange peas, string beans, and lima beans in layers in greased casserole, sprinkling grated Chateau between layers.
3. Melt butter. Add flour, salt and pepper, blending well.
4. Add milk gradually and cook until thickened, stirring constantly. Pour over vegetables in casserole.
5. Combine bread crumbs and remaining Chateau. Sprinkle over top.
6. Bake in moderate oven ( $350^{\circ}$  F.) until crumbs are brown.

### STUFFED PEPPERS AU GRATIN

(Serves 4)

$\frac{1}{2}$  pound package Chateau  
1 cup cooked meat  
 $\frac{1}{2}$  cup cooked rice  
1 teaspoon salt  
 $\frac{1}{4}$  teaspoon pepper  
2 tablespoons butter  
1 small onion, chopped  
1 egg, well-beaten  
4 medium-sized green peppers  
 $\frac{1}{4}$  cup fine dry bread crumbs

1. Put Chateau and meat through food chopper.
2. Add rice, salt and pepper. Mix well.
3. Cook onion in butter until tender. Add, with egg, to cheese mixture. Mix thoroughly.
4. Cut slice from stem end of each green pepper. Remove seeds and pith. Cut very thin slice from bottom of peppers so they will stand.
5. Parboil peppers in boiling, salted water 5 minutes.
6. Drain and fill with cheese mixture. Sprinkle top with bread crumbs.
7. Bake in moderate oven ( $350^{\circ}$  F.) about 30 minutes.

### BAKED RICE WITH CHEESE

(Serves 6)

$\frac{1}{2}$  pound package Chateau  
 $\frac{1}{2}$  cup milk  
 $\frac{1}{2}$  teaspoon salt  
3 cups cooked rice  
1 cup buttered bread crumbs  
2 tablespoons butter

1. Cut Chateau in small pieces.
2. Heat milk in top of double boiler.
3. Add Chateau and salt. Stir over boiling water until cheese is melted.
4. Place rice in greased baking dish. Pour cheese mixture over rice.
5. Cover with buttered bread crumbs.
6. Bake in moderate oven ( $375^{\circ}$  F.) 10 minutes or until brown. Serve hot.

### SAVORY CHEESE SURPRISE

(Serves 6)

$1\frac{1}{2}$  cups minced cooked corned beef  
3 tablespoons mustard  
1 tablespoon horseradish  
6 slices bread  
 $\frac{1}{2}$  pound package Chateau,  
thinly sliced

1. Combine corned beef, mustard, and horseradish. Spread on slices of bread.
2. Cover with slices of Chateau.
3. Place in hot oven ( $400^{\circ}$  F.) about 10 minutes until cheese is melted and golden brown. Serve at once.

*Chateau is grand for lots of things! It slices perfectly when cool, spreads easily at room temperature, and melts to a golden richness when heated.*

#### Savory Cheese Surprise



## Cheese Recipes

### CHATEAU TOMATO PIE

(Serves 6 to 8)

2 cups canned tomatoes  
2 medium sized onions, finely chopped  
1 teaspoon salt  
 $\frac{1}{4}$  teaspoon pepper  
 $\frac{1}{2}$  pound package Chateau, cut in small pieces  
Baking Powder Biscuit Dough

1. Cook tomatoes and onions 15 minutes.
2. Add salt, pepper, and Chateau. Stir until Chateau is melted.
3. Place in greased baking dish.
4. Roll biscuit dough  $\frac{1}{4}$  inch thick. Cut with 2-inch floured cutter.
5. Arrange biscuits on tomatoes in casserole.
6. Bake in hot oven (425° F.) 30 minutes or until biscuits are brown.

### RICH CHEESE SAUCE

(Makes 1  $\frac{3}{4}$  cups)

$\frac{1}{2}$  pound package Chateau  
 $\frac{3}{4}$  cup Borden's Evaporated Milk  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{8}$  teaspoon pepper

1. Cut Chateau in small pieces.
2. Melt in top of double boiler.
3. Add Borden's Evaporated Milk gradually, stirring until smooth.
4. Add salt and pepper

NOTE: This sauce may be used for vegetables au gratin, poached eggs or in dishes such as spaghetti and cheese, rice, etc.

### CHATEAU SALAD ROLLS

(Serves 10)

$\frac{1}{2}$  pound package Borden's Chateau, cut in cubes  
 $\frac{1}{2}$  cucumber, cut in cubes  
 $\frac{1}{3}$  cup diced celery  
 $\frac{1}{2}$  cup flaked tuna fish, lobster, salmon or chicken  
 $\frac{1}{2}$  cup mayonnaise  
10 small finger rolls  
Lettuce  
Quartered tomatoes  
Green pepper rings  
Sliced stuffed olives

1. Mix Chateau, cucumber, celery, and tuna fish with  $\frac{1}{4}$  cup mayonnaise.
2. Slit rolls lengthwise; scoop out centers.
3. Stuff with salad mixture.
4. Place on lettuce leaves, surround with quartered or sliced tomatoes. Decorate top of salad rolls with mayonnaise, pepper rings, and thinly sliced stuffed olives.

### MACARONI CHATEAU SALAD

(Serves 6)

1 package Chateau, cut in  $\frac{1}{2}$ -inch cubes  
2 cups boiled macaroni, finely cut  
 $\frac{1}{2}$  cup sweet pickles, finely chopped  
1 green pepper, finely chopped  
2 pimentos, finely chopped  
 $\frac{1}{2}$  teaspoon salt  
Mayonnaise or French Dressing  
Lettuce

1. Mix together lightly Chateau, macaroni, pickles, green pepper, pimentos, and salt.
2. Add mayonnaise or French Dressing to moisten and bind ingredients. Chill.
3. Serve with crisp lettuce.

### PINEAPPLE CHEESE TARTS

(Makes 24 small tarts)

$\frac{1}{2}$  of  $\frac{1}{2}$  pound package Chateau  
1 cup butter  
2 teaspoons powdered sugar  
2 cups sifted flour  
Crushed pineapple, drained  
Whipped cream

1. Allow Chateau to stand at room temperature until softened.
2. Cream Chateau and butter until smooth.
3. Add sugar and flour and blend.
4. Form into a roll and chill. Roll out thin and cut to fit tiny muffin tins.
5. Bake in moderate oven (350° F.) about 15 minutes or until golden brown.
6. Cool and fill with pineapple. Top with whipped cream.

### TOMATO CHEESE BISCUITS

(Makes 12 large or 24 small biscuits)

2 cups sifted flour  
3 teaspoons baking powder  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{3}$  of  $\frac{1}{2}$  pound package Chateau  
2 tablespoons shortening  
 $\frac{1}{2}$  cup thin tomato juice

1. Sift flour once. Measure. Add baking powder and salt and sift again.
2. Chop Chateau very fine or put through food chopper. Add to dry ingredients and stir until particles are well separated.
3. Cut in shortening. Add tomato juice gradually, blending mixture to stiff dough.
4. Roll  $\frac{1}{2}$  inch thick on slightly floured board. Cut with biscuit cutter.
5. Place on pan and bake in hot oven (450° F.) 10 to 12 minutes.
6. Two minutes before removing from oven brush lightly with melted butter.



**Chateau Tomato Pie, Pineapple Cheese Tarts, Rich Cheese Sauce, Macaroni Chateau Salad**  
—for recipes see opposite page.

Borden's Chateau is most versatile. It spreads. It slices. It melts. It's right at home in sandwiches—on crackers—in rabbits—in salads—in spaghetti—or in potatoes.

For afternoon bridges, midnight snacks or as an important ingredient in the main dinner course, Chateau is always right, always delicious. Chateau has that mellow cheese flavor—zestful, satisfying—the result of the costly aged cheese used in Chateau's exclusive blend.

It's pleasant to learn that a food as good as Chateau is also good *for you*. It supplies valuable proteins, as well as minerals, calcium, and vitamin A in the diet—all at small cost to the budget.

In addition to Chateau, Borden's offer a wide range of cheese varieties—from the smooth and mild Cream Cheese to nippy American and the gustatory delights of Liederkranz, Camembert and Brie.

## Cheese Recipes

### LIEDERKRANZ SANDWICH SUGGESTIONS

Liederkranz is especially good spread on rye or pumpernickel bread. Try it plain and also in combination with the following:

- Thin slices of marinated Bermuda onion
- Thin layer of horseradish
- Thin layer of chopped dill pickle
- Thin layer of catsup or chili sauce
- Thin strip of crisp bacon

### LIEDERKRANZ RABBIT

(Serves 6)

- 2 teaspoons butter
- 2 tablespoons flour
- 2 packages Borden's Liederkranz (cut in small pieces)
- ¾ cup beer
- Dash cayenne or paprika
- Bread, toasted on one side

1. Melt butter in double boiler.
2. Stir in flour and mix well.
3. Add Liederkranz and cook, stirring constantly, until melted.
4. Gradually add beer, stirring constantly. Cook until slightly thickened.
5. Serve immediately on toast squares. Garnish with parsley and dash of cayenne.

### LIEDERKRANZ AND SHRIMP SANDWICH

(Serves 6)

- 6 slices bread
- 1 cup chopped cooked shrimp
- 1 package Borden's Liederkranz

1. Toast bread lightly on both sides.
2. Remove black membrane from cooked shrimp and chop.
3. Spread on toast. Cover with slices of Liederkranz.
4. Place in broiler a few seconds until cheese is melted and slightly brown.

### CRANBERRY CREAM CHEESE TEA BISCUITS

(Makes 36)

- 2 cups sifted flour
- 3 teaspoons baking powder
- ½ teaspoon salt
- 2 tablespoons sugar
- 5 tablespoons butter or other shortening
- ⅔ cup milk
- 1 (3 oz.) package Borden's Eagle Brand Cream Cheese
- ¾ cup canned cranberry sauce

1. Sift flour. Measure. Add baking powder, salt and sugar and sift again.
2. Cut in shortening.
3. Add milk and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough.
4. Turn out on slightly floured board and knead for a few seconds.
5. Roll ½ inch thick. Cut with 1½-inch floured cutter.
6. Bake on ungreased baking sheet in hot oven (450° F.) 12 or 15 minutes.
7. Whip cream cheese and cranberry sauce together.
8. Split biscuits in half and spread with cream cheese mixture.

### ROQUEFORT DRESSING

- 1 4-ounce portion Napoleon Brand Roquefort Cheese
- 1 recipe French Dressing

1. Just before serving crumble Napoleon Brand Roquefort into French dressing. If a stronger Roquefort flavor is desired, make only half of the French Dressing base.

### FRENCH DRESSING BASE

- ¼ cup vinegar
  - 1 tablespoon sugar
  - 1 teaspoon salt
  - ½ cup olive oil
  - ½ teaspoon pepper
  - 1 small white onion (cut in quarters)
1. Blend vinegar, sugar, salt, pepper, and quartered onion. Place in saucepan.
  2. Bring to boiling point.
  3. Cool and add olive oil. Chill thoroughly before using.

## Tempting Suggestions for Using Borden's Cheese Flavored Cocktail Spreads

### **Roquefort Spread**

1. As a filling for stuffed celery.
2. On crisp crackers sprinkled with paprika.
3. Combined with mayonnaise allowing 3 tablespoons Roquefort Spread to  $\frac{1}{2}$  cup mayonnaise.
4. On rounds of toast topped with currant jelly.
5. In Stuffed Apple Salad. Wash and core apples, fill hollows with 3 tablespoons Roquefort Spread. Chill. Cut in thin slices and serve on lettuce with French dressing.

### **Pimiento Spread**

1. On rounds of toast, topped with crisp bacon.
2. On thin slices of soft white bread, spread with softened butter, rolled tightly and then chilled.
3. Heaped on oysterettes, topped with stuffed olives.
4. In Cream Cheese Roulettes. Spread Pimiento Spread over biscuit dough rolled  $\frac{1}{8}$  inch thick. Roll up like jelly roll and bake.

### **Vera-Sharp Spread**

1. Spread on thin strips of boiled ham, rolled up and fastened with toothpicks.
2. As a filling for stuffed celery.
3. Spread on slices of tomatoes and grilled under broiler until cheese is melted and slightly browned.
4. In Baked Potato Supreme. Cut top off baked potato, scoop inside out and add salt, pepper, milk and 2 tablespoons Vera-Sharp Spread for each potato. Blend thoroughly and refill shell. Brown under broiler.

### **Pineapple Spread**

1. On crisp crackers.
2. As a topping for fresh fruit pie.
3. Serve with Fruit Salad or blend with mayonnaise as a salad dressing.
4. As a topping for gingerbread. Blend Pineapple Spread with top milk or thin cream and garnish each portion of gingerbread. Serve immediately.

### **Relish Spread**

1. On crisp potato chips.
2. In tiny lettuce leaves on rounds of toast.
3. On round crackers with curled anchovy in center of each.

**Dessert Cheese Tray with Cream Cheese, Chateau, Camembert and Liederkranz**



# Fruity "None Such" Desserts

THE FINEST MINCE MEAT IN THE LAND  
IS BORDEN'S FAMOUS NONE-SUCH BRAND



## NONE SUCH PRIZE COOKIES

(Makes about 36)

1 (9 oz.) package None Such  
Mince Meat  
 $\frac{1}{2}$  cup water  
1 cup butter or other shortening  
 $1\frac{1}{2}$  cups sugar  
3 eggs, well beaten  
 $3\frac{1}{4}$  cups sifted flour  
 $\frac{1}{2}$  teaspoon salt  
1 teaspoon soda

1. Break mince meat into pieces. Add water.
2. Place over heat and stir until all lumps are thoroughly broken up.
3. Bring to brisk boil; continue boiling 3 minutes, or until mixture is practically dry. Allow to cool.
4. Cream butter and sugar. Add eggs and beat vigorously until smooth and creamy.
5. Sift flour. Measure. Add salt and soda, and sift again.
6. Add to butter mixture gradually, beating until well mixed.
7. Fold in cooled mince meat.
8. Drop by teaspoonfuls on greased baking sheet a few inches apart.
9. Bake in hot oven (400° F.) about 10 minutes.

NOTE: 1 cup chopped nut meats may be added to cookie dough, before baking.

## NONE SUCH FRUIT SPICE CAKE

(Makes 1 loaf cake)

1 (9 oz.) package None Such  
Mince Meat  
 $\frac{1}{2}$  cup water  
 $\frac{1}{2}$  cup butter or other shortening  
1 cup sugar  
2 eggs, well beaten  
2 cups sifted flour  
3 teaspoons baking powder  
 $\frac{1}{2}$  teaspoon salt  
2 tablespoons cocoa  
 $\frac{1}{2}$  cup water  
 $\frac{1}{3}$  cup finely chopped nut meats

1. Break mince meat into pieces. Add water.
2. Place over heat and stir until all lumps are thoroughly broken up.
3. Bring to brisk boil; continue boiling 3 minutes, or until mixture is practically dry. Allow to cool.
4. Cream butter and sugar. Add eggs, and beat until smooth and creamy.
5. Sift flour. Measure. Add baking powder, salt, and cocoa, and sift again.
6. Add alternately with water, beating after each addition until thoroughly blended.
7. Add cooled mince meat and nut meats.
8. Pour into greased pan (8 x 8 x 2 inches).
9. Bake in slow oven (300° F.) about 1 hour.

## Mince Meat Recipes

### NONE SUCH MINCE MEAT PIE

(Makes an 8-inch pie)

- 1 (9 oz.) package None Such Mince Meat
- 1½ cups cold water
- 3 tablespoons sugar
- Unbaked pastry

1. Break mince meat into pieces. Add water and sugar.
2. Place over heat and stir until all lumps are thoroughly broken up.
3. Bring to brisk boil; continue boiling 1 minute. Allow to cool.
4. Line 8-inch pie plate with pastry and fill with cooled mince meat.
5. Place upper crust on filled lower one. Press edges firmly together. Trim off surplus pastry. Make several slits in top pastry.
6. Bake in hot oven (400° F.) about 35 minutes or until brown.

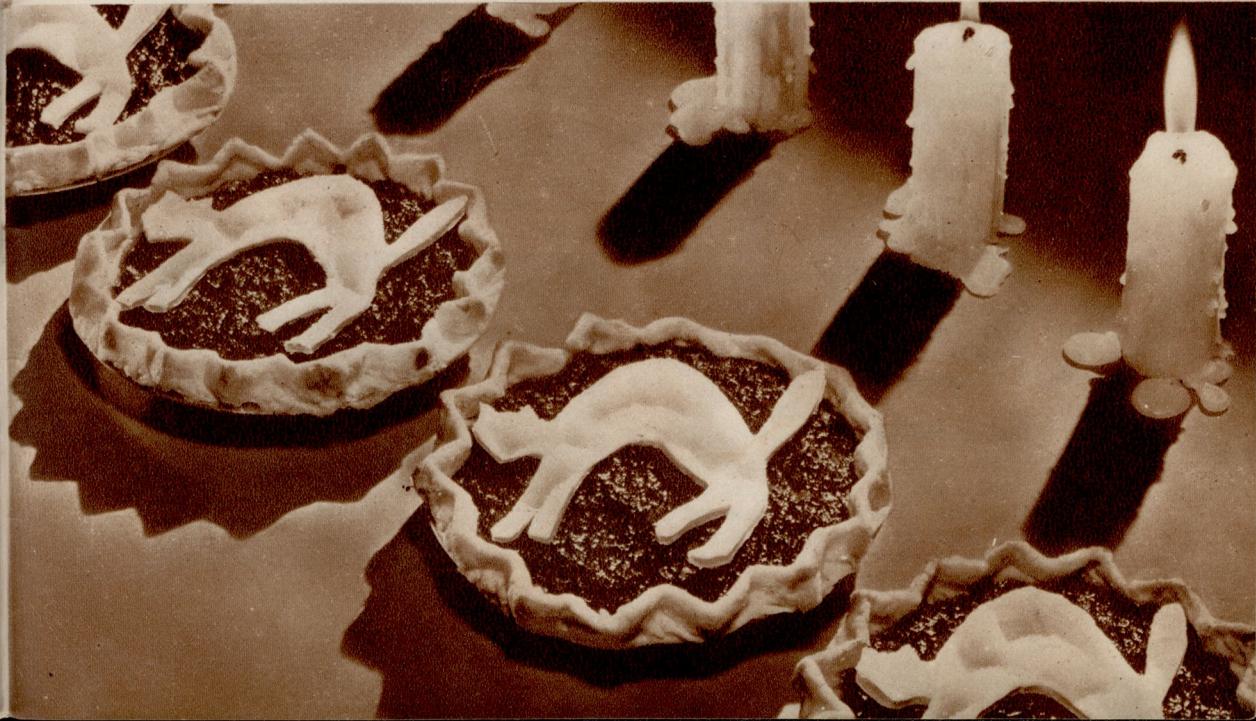
*To make pastry cut-outs illustrated below, roll pastry about  $\frac{1}{8}$  inch thick. Place paper pattern on pastry and cut around with a sharp knife. Place pastry cut-outs on baking sheet and bake in hot oven (450° F.) about ten minutes.*

### SCOTCH YUMS

- 1 (9 oz.) package None Such Mince Meat
- 2 tablespoons sugar
- ½ cup water
- 2 cups sifted flour
- ½ teaspoon salt
- ½ cup butter

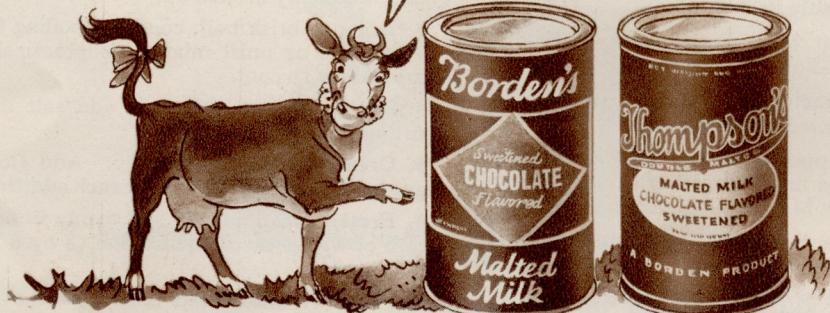
1. Break mince meat into pieces. Add sugar and water.
2. Place over heat and stir until all lumps are thoroughly broken up.
3. Bring to brisk boil; continue boiling for 3 minutes or until mixture is practically dry. Allow to cool.
4. Sift flour once, measure; add salt and sift again.
5. Cream butter thoroughly. Add flour gradually, blending well after each addition.
6. Press mixture evenly and firmly in bottom of well-greased square pan (8 by 8 by 2 inches).
7. Prick with fork and bake in hot oven (400° F.) about 10 minutes or until lightly browned.
8. Spread with mince meat and return to oven for about 10 minutes. Cut into squares. Serve hot or cold.

**Party idea! Mince meat tarts decorated with pastry cut-outs**



# Malted Milk Suggestions

BORDEN'S MALTÉD MILK GIVES ENERGY



## HOLLYWOOD LUNCH

1 sandwich  
1 glass Borden's Malted Milk

Movie stars call this the "quick-energy" lunch because it keeps them going without supplying too many calories. It's good for children, too, because Borden's Malted Milk contains vitamins A, B, and G.

You can get Borden's Malted Milk at leading soda fountains everywhere or make your own frosty malted drink from the family-sized package — using either the Plain or Chocolate Flavored variety. Directions are on the package.

## Hot Malted Nightcap

Follow directions on package for making Malted Milk, using hot milk instead of cold. It's fine for that vague bedtime hunger, and helps you sleep.

## "Dusty Malted" Sundae

Pour chocolate sauce over a dish of vanilla ice cream, and sprinkle two or three teaspoons of Borden's Malted Milk generously over the top. It makes a wonderful sundae — malty and grand.

## Chocolate Malted Egg Nog

(hot or cold)

Mix to a smooth paste three heaping teaspoons Borden's Chocolate Flavor Malted Milk and one teaspoon powdered sugar with a little cold milk. Add an egg, a pinch of salt, and a cup of milk. Shake (or heat) thoroughly. A dash of nutmeg may be added.

New, delicious malted drinks may be made by adding ice cream, crushed bananas, or a dash of almond flavoring to plain malted milk.



# VALUABLE GIFTS TO BORDEN USERS!

## Eagle Brand Silverware Offer



### Here's the list and how to get them:

Save your Eagle Brand labels—they'll help you acquire a whole set of William Rogers' silverware, in the graceful, new *Bettina* pattern shown here. Every piece is original Rogers Quality heavy silverplate, guaranteed by the International Silver Company.

- Two teaspoons ordered together, 1 label and 25¢ (Specify number of sets).
- Fork (each) one label and 25¢
- Knife (each) one label and 40¢
- Tablespoon (each) one label and 25¢
- Salad Fork (each) one label and 25¢
- Dessert Spoon (each) one label and 25¢
- Butter Knife (each) one label and 20¢
- Sugar Spoon (each) one label and 20¢

Use order blank in the recipe folder on the top of each can of Eagle Brand Sweetened Condensed Milk. Fill out and mail with coins and labels.

### FREE GIFTS FOR EVAPORATED MILK COUPONS

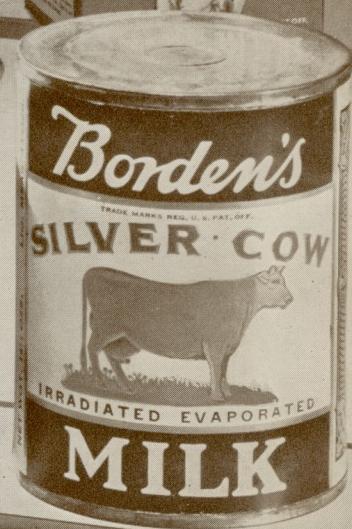
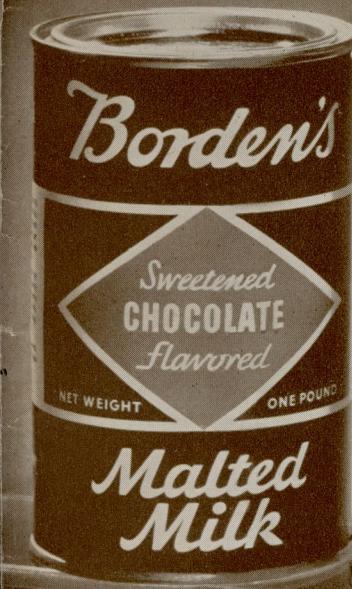
Borden's *Silver Cow* brand of Irradiated Evaporated Milk brings you coupons which may be redeemed for all kinds of useful gifts—Glasbake dishes, china, linens, kitchenware, etc. There's a coupon on every can. Use *Silver Cow*—and when your coupons pile up, take them to your nearest premium store for a handsome free gift!

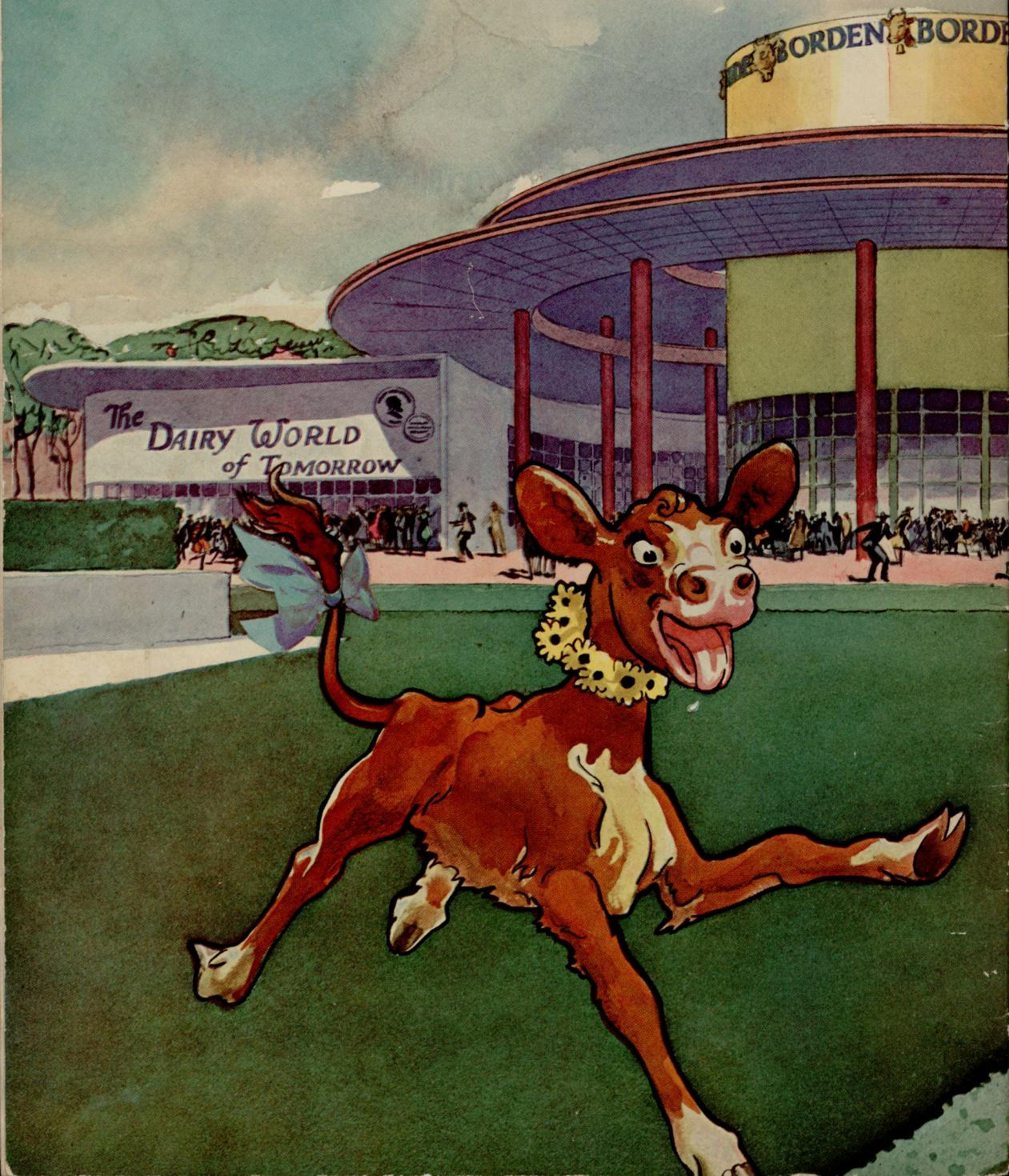


1000 gifts to choose from!

## GENERAL INDEX

<b>APPETIZERS</b>	<b>Page</b>	
Tempting Suggestions for Using Borden's Cheese Flavored Cocktail Spreads . . . . .	28	
<b>BEVERAGES</b>		
Chocolate Malted Milk Egg Nog . . . . .	31	
Cocoa . . . . .	16	
Coffee . . . . .	16	
Hollywood Lunch . . . . .	31	
Hot Malted Night Cap . . . . .	31	
Tea . . . . .	16	
<b>BREADS</b>		
Cranberry Cream Cheese Biscuits . . . . .	27	
Tomato Cheese Biscuits . . . . .	25	
<b>CAKES</b>		
Devil's Food Cake . . . . .	21	
None Such Fruit Spice Cake . . . . .	29	
<b>CANDIES</b>		
Apricot Coconut Balls . . . . .	11	
Chocolate Caramels . . . . .	11	
Fondant Variations . . . . .	12	
Magic Chocolate Fudge . . . . .	11	
Magic Quick Fondant . . . . .	12	
Molasses Taffy . . . . .	12	
Peanut Clusters . . . . .	11	
Penuchi . . . . .	11	
Short-Cut Fudge . . . . .	11	
<b>COOKIES</b>		
Chocolate Nut Cookies . . . . .	15	
Coconut Macaroons . . . . .	15	
Fruited Coconut Macaroons . . . . .	15	
None Such Prize Cookies . . . . .	29	
Old-Fashioned Sugar Cookies . . . . .	15	
Praline Cookies . . . . .	15	
Scotch Yums . . . . .	30	
Six-Way Cookies . . . . .	15	
<b>ENTREES</b>		
Apples Baked with Chateau and Sausages . . . . .	23	
Baked Rice with Cheese . . . . .	24	
Baked Sweet Potatoes de Luxe . . . . .	19	
Chateau Tomato Pie . . . . .	25	
Cheese and Meat Picnic Loaf . . . . .	19	
Chicken Pie with Sweet Potato Crust . . . . .	18	
Liederkranz Rabbit . . . . .	27	
Mashed Potatoes de Luxe . . . . .	19	
Sea Food in Ramekins . . . . .	19	
Shrimp and Rice au Gratin . . . . .	23	
Stuffed Peppers au Gratin . . . . .	24	
Vegetable Casserole . . . . .	24	
<b>FROSTINGS AND FILLINGS</b>		
Butter Frosting . . . . .	9	
Fruit Cream Filling . . . . .	9	
Never-Fail Chocolate Frosting . . . . .	10	
<b>ICE CREAMS, AUTOMATIC REFRIGERATOR</b>		
Chocolate Ice Cream . . . . .	5	
Coffee Ice Cream . . . . .	5	
Dusty Malted Sundae . . . . .	31	
Fresh Peach Ice Cream . . . . .	5	
Fresh Strawberry Ice Cream . . . . .	5	
Maple Nut Ice Cream . . . . .	5	
Novel Ways of Serving Ice Cream . . . . .	7	
Pineapple Sherbet . . . . .	7	
Tutti-Frutti Ice Cream . . . . .	5	
Vanilla Ice Cream . . . . .	5	
<b>ICE CREAMS, FREEZER</b>		<b>Page</b>
Chocolate Ice Cream . . . . .	8	
Coconut Ice Cream . . . . .	8	
Fresh Strawberry Ice Cream . . . . .	8	
Vanilla Ice Cream . . . . .	8	
<b>PIES AND TARTS</b>		
Banana Caramel Pie . . . . .	13	
Banana Cream Pie . . . . .	22	
Caramel Pecan Tarts . . . . .	13	
Coconut Cream Pie . . . . .	22	
Cream Pie . . . . .	22	
Fruit Cream Pie . . . . .	13	
Graham Cracker Pie Crust . . . . .	14	
Magic Chocolate Pie . . . . .	13	
Magic Lemon Meringue Pie . . . . .	13	
None Such Mince Meat Pie . . . . .	30	
Peach Cream Pie . . . . .	22	
Pineapple Cheese Tarts . . . . .	25	
<b>PUDDINGS</b>		
Baked Custard . . . . .	9	
Baked Peach Custard . . . . .	21	
Chocolate Rice Pudding . . . . .	21	
Cream Caramel Pudding . . . . .	9	
Directions for Whipping Evaporated Milk . . . . .	19	
How to Caramelize Eagle Brand Sweetened Condensed Milk . . . . .	9	
Raspberry Bavarian Cream . . . . .	21	
<b>PUDDING SAUCES</b>		
Chocolate Sauce . . . . .	7	
Hot Fudge Sauce . . . . .	7	
Magic Fruit Cream Sauce . . . . .	7	
<b>SALAD DRESSINGS</b>		
Cottage Cheese Salad Dressing . . . . .	3	
Cream Dressing . . . . .	3	
French Dressing Base . . . . .	27	
Magic Mayonnaise . . . . .	3	
Roquefort Dressing . . . . .	27	
<b>SALADS</b>		
Chateau Salad Rolls . . . . .	25	
Macaroni Chateau Salad . . . . .	25	
<b>SANDWICHES</b>		
Liederkranz Sandwich Suggestions . . . . .	27	
Liederkranz and Shrimp Sandwich . . . . .	27	
Savory Cheese Surprise . . . . .	24	
<b>SAUCES FOR MEAT, FISH AND VEGETABLES</b>		
Cheese Sauce . . . . .	18	
Medium White Sauce . . . . .	18	
Mushroom Sauce . . . . .	18	
Pimento Sauce . . . . .	18	
Rich Cheese Sauce . . . . .	25	
Thick White Sauce . . . . .	18	
<b>SOUPS</b>		
Cream Foundation for Soups . . . . .	17	
Cream of Asparagus Soup . . . . .	17	
Cream of Chicken Soup . . . . .	17	
Cream of Corn Soup . . . . .	17	
Cream of Mushroom Soup . . . . .	17	
Cream of Pea Soup . . . . .	17	
Oyster Stew . . . . .	18	
Vegetable Chowder . . . . .	18	





The DAIRY WORLD  
of TOMORROW

BORDEN